



Distillation Methods

Peruvian pisco

Single-distilled to proof and nothing is added, not even water.

Aging

Rests in neutral casks for a minimum of 3 months

Singani

Usually double distilled and diluted to proof.

Rests in neutral casks for a minimum of 6 months.



Grapes

Peruvian pisco

Made from one or a blend of the 8 pisco-grapes permitted by the D.O.

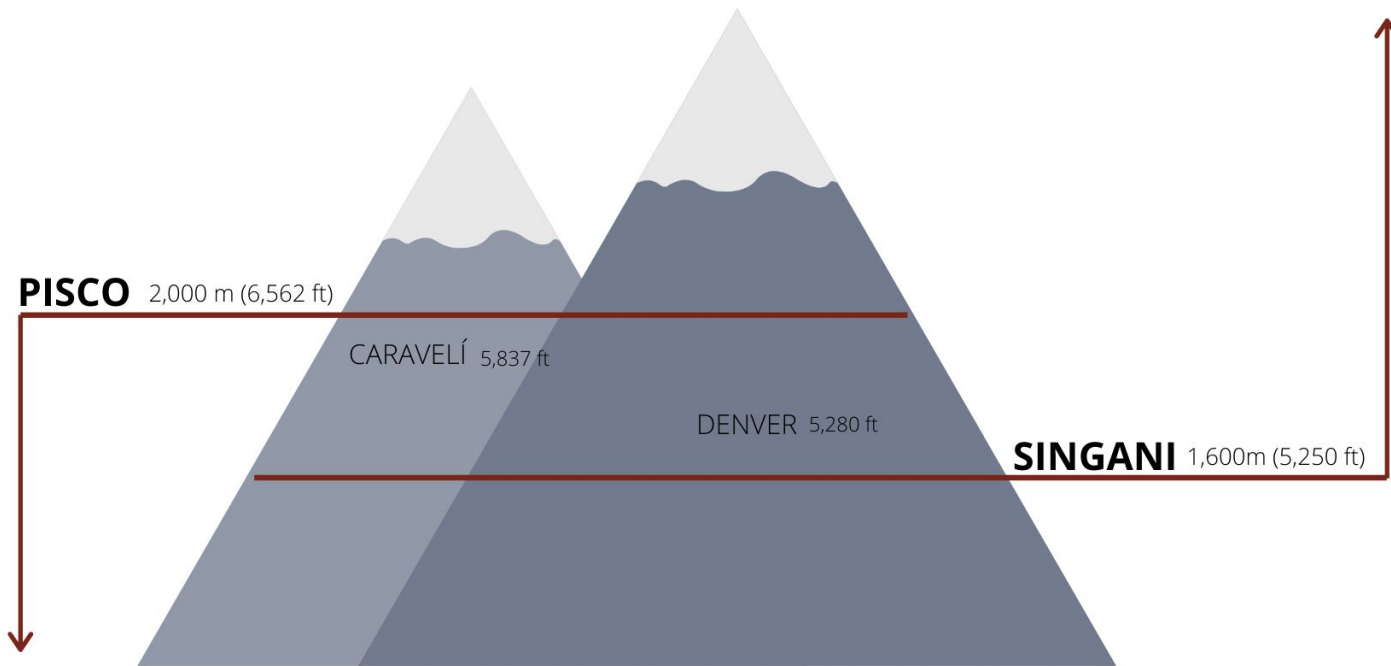
Regions

Produced below 2,000m in any of 5 the pisco-producing departments

Singani

Made only from Muscat of Alexandria grapes in Bolivia.

Produced at 1,600m or higher in one of the Singani-producing regions defined by the D.O.



	Peruvian pisco
Types	Has both varietal piscos (puros) and blends (acholados).
Name	Quechua word “pishqu” (bird)

Singani

Only single varietal singanis are produced from the Muscat of Alexandria grape. No blending permitted.

Aymara word “siwingani” (sedge)

Quality Classification

Peruvian pisco

No quality
classification.

Use of Pomace

Pomace may never be
distilled in pisco
production.

Singani

4 levels:

Singani de altura

Singani

Singani de primera

Singani de segunda

Singani de Primera & de
Segunda may be made from the
pomace leftovers from
winemaking.



Singani's production process involves multiple distillations and the addition of water to obtain varying levels of quality.

- ✓ **Singani de altura** & **singani** are made from a distillation of a base wine.
- ✓ **Singani de primera** and **singani de segunda** are made from pomace, a byproduct of winemaking.